

Breakfast From 7am - 11.30am

Organic sourdough toast \$7.5
With raspberry jam or marmalade or honey or crunchy peanut butter **V**

Bacon butty \$11.0
Bacon in an English muffin with aioli
Add a fried egg +\$3.0

Free range eggs \$12.0
On organic sourdough toast **V**
On GF or English muffin +\$1.5

Breakfast taco \$21.0
Soft shell corn taco, smoked fish, scrambled eggs, pickled red onion, dill cream cheese & crispy capers **GF**

Seed & nut granola \$15.0
Sweet & sour goji berries, mixed berry compote & Greek yogurt OR coconut yogurt +\$3.0
GF V

Avocado on toast \$21.0
Smashed avocado on 5 grain toast, nori pickled carrot, salsa rosa dressing & caper berries **VG**
Add cured salmon +\$6.0

Brioche French toast \$18.5
Coffee mascarpone, candied walnuts & maple syrup **V**
Add bacon +\$6.0

Patatas \$21.0
Crispy fried potato, baby spinach, tomato, spring onion, Korean chili hollandaise, poached egg & pancetta **GF**

Mince on toast \$21.0
Beef & pork mince, smoky tomato salsa with sour cream
Add a fried egg +\$3.0

Eggs Benedict \$21.0
With bacon or ham or salmon or spinach on an English muffin with house-made hollandaise
Swap muffins for rosti +\$4.0

Add On

Roasted vine tomatoes \$5.0
Wilted spinach \$6.0
Potato rosti \$6.5
Creamy mushrooms \$6.5
Smashed avocado \$6.0

Black pudding \$6.0
House-made sausage \$6.0
Streaky Bacon \$6.0
House-cured salmon \$7.5

House-made hollandaise \$2.0
Zany Zeus halloumi \$6.0

We can cater to most dietary needs, let your server know

Coffee

Gusto

Fair trade organic - A blend of coffees from Central American & East Africa. Taste notes of plum & dark chocolate with a cherry-like acidity.

Black

Made with Gusto

Espresso	\$4.5
Long black	\$4.5
Americano	\$4.5
Macchiato	\$4.5
Vienna	\$5.0

Extras

Large	\$0.5
Soy milk	\$0.5
Oat milk	\$0.5
Decaf	\$0.5
Extra shot	\$0.5
Takeaway	\$0.5

Primo

Our signature blend of coffees from Africa, South & Central America. Taste notes of molasses sweetness with a shortbread finish.

White

Made with Primo

Piccolo	\$4.5
Flat white	\$5.0
Cappuccino	\$5.0
Latte	\$5.0
Mocha	\$6.0
Affogato	\$6.0
- add amaretto	\$4.0

Roasters' Cup

Our monthly single origin coffee sourced from some of the world's most interesting coffee plantations.

Filter

Made with Roasters' Cup

Batch brew	\$5.5
V60	\$7.0
Cold brew	\$5.5
-served still or sparkling	
Cascara iced tea	\$6.5

Iced \$8.5
Coffee, mocha, chocolate

V = vegetarian
VG = vegan
GF = gluten free
DF = dairy free

**Not
Coffee**

Hot chocolate	\$6.0
Hakanoa spicy chai	\$5.0
Smoothies DF	\$9.5
Berry banana - with OJ & cranberry	
Green - with kale, spinach & mint	
Banana - with oat milk & honey	
Add coconut yogurt +\$0.50	
Brothers cold pressed juice	\$9.0
Popeye - apple, pineapple spinach & mint	
Wake up - orange, apple, ginger & lemon	
Karma Cola sodas	\$6.0
Cola, sugar free cola, lemmy lemonade, raspberry lemon kombucha, mango passion fruit kombucha	

Tea \$4.5

English breakfast, earl grey,
green, peppermint, chamomile,
lemon breeze, red star

Milkshakes \$8.5

Chocolate, strawberry, caramel,
vanilla, lime, banana

Fruit juice \$5.5

Apple, cranberry, tomato

Hardie Boys \$6.5

Orange juice, ginger beer

Gerolsteiner sparkling water 330ml \$4.0

Gerolsteiner sparkling water 750ml \$6.0

**Definitely
Not
Coffee**

Gin & tonic	\$12.5
-Berry & red peppercorn infused gin	
-Earl Grey & Elderflower infused gin	
Lemon & lime brilliance	\$12.5
-Berry infused gin, vanilla vodka & bitters	
Mimosa	\$12.5
Espresso martini	\$15.0
Bloody Mary	\$15.0
CoCoJay - Tia Maria, Malibu & orange juice w toasted coconut	\$15.0
ParrotDog Bitterbitch IPA 5.8%	\$10.0
Choice Bros Helden Pilsner 4%	\$10.0
Double Vision Mouth Party Hazy IPA 5.3%	\$10.0
Mean Doses Cerveza Larger 5%	\$10.0
Garage Project Tiny Hazy Non-Alcoholic 0.5%	\$9.0
Double Vision Hard Case Strawberry & Lime Cider 5%	\$10.0

Bubbles

Castillo Rocio Cava \$11.0 / \$43.0

White

Astrolabe Sauvignon Blanc **VG** \$11.0 / \$46.0

Kumeu Village Pinot Gris \$11.0 / \$46.0

Fat & Sassy Chardonnay \$11.0 / \$48.0

Pink

Penkridge Farm Pinot Rose **VG** \$13.0 / \$59.0

Red

Little X Syrah **VG / GF** \$11.0 / \$49.0

Butterworth Layline Pinot Noir \$11.0 / \$46.0

Drummond Farm Pinot Noir \$12.0 / \$55.0

Lunch From 11.30am

Pear & walnut salad \$19.0
Crispy pancetta, grilled poached pears, walnuts, rocket & Gorgonzola dressing

Avocado on toast \$21.0
Smashed avocado on 5 grain toast, nori pickled carrot, salsa rosa dressing & caper berries **V**
Add cured salmon +\$6.0

Eggs Benedict \$21.0
With bacon or ham or salmon or spinach on an English muffin with house-made hollandaise
Swap muffins for rosti +\$4.0

Fettuccine \$22.0
Grilled zucchini, roasted capsicum, vine tomatoes, basil & almond pesto **VG**

Patatas \$21.0
Crispy fried potato, baby spinach, tomato, spring onion, Korean chili hollandaise, poached egg & pancetta **GF**

Salt & pepper squid \$25.0
Quinoa & Schezwan crusted squid, lime aioli & pickled cucumber salad **GF**

Fried chicken \$28.0
Crispy fried chicken on buttery potato mash, chicken Jus gras with peanut & balsamic slaw

Gnocchi \$29.0
House-made potato & parmesan gnocchi with wild mushrooms, braised shallots, hazelnuts & pesto **V**

Beef burger \$26.0
Grilled chorizo beef with crispy bacon rashers, Jalapeno chili jam, smoked provolone cheese, chipotle mayo, tomato & lettuce on a milk bun with fries
Add a fried egg +\$3.0

Market fish \$28.0
Fish of the day in green curry & coconut broth, edamame, mung beans, broccolini & lime **DF**

Sirloin steak \$34.0
Grilled 200g dry aged sirloin, truffle butter, crispy potatoes and chimichurri (allow 25min) **GF**

Sides

Sumac seasoned fries \$8.0
Truffled fries with parmesan & truffle mayo \$11.0

Market salad \$6.0
Grilled broccolini with lemon coconut dressing \$8.0
Brown butter mash with chicken Jus Gras \$9.0

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Coffee

Gusto
Fair trade organic - A blend of coffees from Central American & East Africa. Taste notes of plum & dark chocolate with a cherry-like acidity.

Black
Made with Gusto

Espresso	\$4.5
Long black	\$4.5
Americano	\$4.5
Macchiato	\$4.5
Vienna	\$5.0

Extras

Large	\$0.5
Soy milk	\$0.5
Oat milk	\$0.5
Decaf	\$0.5
Extra shot	\$0.5
Takeaway	\$0.5

Primo
Our signature blend of coffees from Africa, South & Central America. Taste notes of molasses sweetness with a shortbread finish.

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Made with Primo

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Flat white	\$5.0
Cappuccino	\$5.0
Latte	\$5.0
Mocha	\$6.0
Affogato	\$6.0
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Roasters' Cup
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**Not
Coffee**

Hot chocolate	\$6.0
Hakanoa spicy chai	\$5.0
Smoothies DF	\$9.5
Berry banana - with OJ & cranberry	
Green - with kale, spinach & mint	
Banana - with oat milk & honey	
Add coconut yogurt	\$0.50
Brothers cold pressed juice	\$9.0
Popeye - apple, pineapple spinach & mint	
Wake up - orange, apple, ginger & lemon	
Karma Cola sodas	\$6.0
Cola, sugar free cola, lemmy lemonade, raspberry lemon kombucha, mango passion fruit kombucha	

Tea \$4.5

English breakfast, earl grey,
green, peppermint, chamomile,
lemon breeze, red star

Milkshakes \$8.5

Chocolate, strawberry, caramel,
vanilla, lime, banana

Fruit juice \$5.5

Apple, cranberry, tomato

Hardie Boys \$6.5

Orange juice, ginger beer

Gerolsteiner sparking water 330ml \$4.0

Gerolsteiner sparking water 750ml \$6.0

**Definitely
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Gin & tonic	\$12.5
-Berry & red peppercorn infused gin	
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Bubbles

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Kumeu Village Pinot Gris \$11.0 / \$46.0

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Breakfast All Day

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Add a fried egg +\$3.0

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On organic sourdough toast **V**
On GF or English muffin +\$1.5

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Soft shell corn taco, smoked fish, scrambled eggs, pickled red onion, dill cream cheese & crispy capers **GF**

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Add On

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Wilted spinach \$6.0
Potato rosti \$6.5
Creamy mushrooms \$6.5
Smashed avocado \$6.0

Black pudding \$6.0
House-made sausage \$6.0
Bacon \$6.0
House-cured salmon \$7.5

House-made hollandaise \$2.0
Zany Zeus halloumi \$6.0

Lunch From 11am

Pear & walnut salad \$19.0
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Truffled fries with parmesan & truffle mayo \$11.0

Market salad \$6.0
Grilled broccolini with lemon coconut dressing \$8.0

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Oat milk	\$0.5
Decaf	\$0.5
Extra shot	\$0.5
Takeaway	\$0.5

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Iced	\$8.5
Coffee, mocha, chocolate	

Not Coffee

Hot chocolate	\$6.0
Hakanoa spicy chai	\$5.0

Smoothies DF	\$9.5
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Berry banana - with OJ & cranberry

Green - with kale, spinach & mint

Banana - with oat milk & honey

Add coconut yogurt \$0.50

Brothers cold pressed juice	\$9.0
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Popeye - apple, pineapple spinach & mint

Wake up - orange, apple, ginger & lemon

Karma Cola sodas	\$6.0
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Cola, sugar free cola, lemmy lemonade, raspberry lemon kombucha, mango passion fruit kombucha

Tea	\$4.5
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English breakfast, earl grey, green, peppermint, chamomile, lemon breeze, red star

Milkshakes	\$8.5
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Chocolate, strawberry, caramel, vanilla, lime, banana

Fruit juice	\$5.5
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Apple, cranberry, tomato

Hardie Boys	\$6.5
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Orange juice, ginger beer

Gerolsteiner sparkling water 330ml	\$4.0
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Gerolsteiner sparkling water 750ml	\$6.0
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Definitely Not Coffee

Gin & tonic	\$12.5
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-Berry & red peppercorn infused gin

-Earl Grey & Elderflower infused gin

Lemon & lime brilliance	\$12.5
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-Berry infused gin, vanilla vodka & bitters

Mimosa	\$12.5
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Espresso martini	\$15.0
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Bloody Mary	\$15.0
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CoCoJay - Tia Maria, Malibu & orange juice w toasted coconut	\$15.0
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ParrotDog Bitterbitch IPA 5.8%	\$10.0
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Choice Bros Helden Pilsner 4%	\$10.0
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Double Vision Mouth Party Hazy IPA 5.3%	\$10.0
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Mean Doses Cerveza Larger 5%	\$10.0
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Garage Project Tiny Hazy Non-Alcoholic 0.5%	\$9.0
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Double Vision Hard Case Strawberry &	\$10.0
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Lime Cider 5%

Bubbles	
Castillo Rocio Cava	\$11.0 / \$43.0

White	
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Astrolabe Sauvignon Blanc VG	\$11.0 / \$46.0
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Kumeu Village Pinot Gris	\$11.0 / \$46.0
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Fat & Sassy Chardonnay	\$11.0 / \$48.0
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Pink	
Penkridge Farm Pinot Rose VG	\$13.0 / \$59.0

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